



# AUTUMN MENU

## WEEK ONE

WEEKS COMMENCING:  
1/9, 22/9, 13/10, 10/11, 1/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Margherita Pizza  
with Potato Wedges  
Fresh Chopped Salad  
and Peas

Red Pepper and  
Sweetcorn Pizza  
with Potato Wedges  
Fresh Chopped Salad  
and Peas

Jacket Potatoes  
served daily with a  
selection of fillings

Apple and Raspberry  
Crumble with Custard

TUESDAY

Devon Beef Bolognese  
with Wholemeal and  
White Pasta, Coleslaw  
and Sweetcorn

Cheese and Tomato  
Quiche with New  
Potatoes, Coleslaw  
and Sweetcorn

Jacket Potatoes  
served daily with a  
selection of fillings

Orange Jelly

WEDNESDAY

Roast Gammon and  
Gravy with Roast  
Potatoes, Carrots  
and Fine Green Beans

Vegan Mince and  
Vegetable Parcel with  
Roast Potatoes, Carrots  
and Fine Green Beans

Jacket Potatoes  
served daily with a  
selection of fillings

Shortbread

THURSDAY

Chicken Katsu Curry  
with White and  
Wholegrain Rice,  
Homemade Focaccia  
and Salad Sticks

Beany Jollof Rice  
with Homemade  
Focaccia, Salad Sticks  
and Broccoli

Jacket Potatoes  
served daily with a  
selection of fillings

Fresh Fruit Platter

FRIDAY

Breaded Fish  
with Chips  
and Peas

Cheese and Bean  
Pastty with Chips  
and Peas

Jacket Potatoes  
served daily with a  
selection of fillings

Strawberry Mousse

We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.



**Educatering**  
The School Food Revolution



# AUTUMN MENU

## WEEK TWO

WEEKS COMMENCING:  
8/9, 29/9, 20/10, 17/11, 8/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Macaroni Cheese with Homemade White Bread, Salad Sticks and Sweetcorn

Feta Cheese and Vegetable Flatbread with Minted Yoghurt, Fruity Couscous, Salad Sticks and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Lemon Drizzle Cake

TUESDAY

Wedges, Peas and Colelaw  
Devon Beef Burger with Homemade Potato Wedges, Peas and Colelaw

Vegetarian Hot Dog with Homemade Potato Wedges, Peas and Colelaw

Jacket Potatoes served daily with a selection of fillings

Strawberry Jelly and Fruit

WEDNESDAY

Roast Chicken and Gravy, Roast Potatoes, Cauliflower and Green Beans

Yorkshire Pudding Cottage Pie with Roast Potatoes, Cauliflower and Green Beans

Jacket Potatoes served daily with a selection of fillings

Oaty Cookie

THURSDAY

Devon Pork Sausage and Gravy, Mash Potato, Carrots and Peas

Vegan Bolognese with White and Wholemeal Pasta, Carrots and Peas

Jacket Potatoes served daily with a selection of fillings

Apple Cake

FRIDAY

Chicken Chunks or Salmon Fingers with Chips, Baked Beans and Sweetcorn

Red Pepper and Cheddar Fritata with Chips, Baked Beans and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Flapjack

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# AUTUMN MENU

## WEEK THREE

WEEKS COMMENCING:  
15/9, 6/10, 3/11, 24/11, 15/12

MAIN ONE

MAIN TWO

JACKET POTATO

DESSERT

MONDAY

Tomato and Cheddar Cheese Pasta Bake with Homemade Focaccia, Peas and Fresh Chopped Salad

Mushroom Biryani with Naan Bread, Peas and Fresh Chopped Salad

Jacket Potatoes served daily with a selection of fillings

Custard Cookie

TUESDAY

Chicken and Sweetcorn Pie with New Potatoes Broccoli and Fine Green Beans

Cheese and Red Onion Quiche with New Potatoes, Broccoli and Fine Green Beans

Jacket Potatoes served daily with a selection of fillings

Marble Cake

WEDNESDAY

Devon Pork Sausage Toad in the Hole with Gravy, Roast Potatoes, Carrots and Cauliflower

Vegetable and Lentil Wellington with Roast Potatoes, Carrots and Cauliflower

Jacket Potatoes served daily with a selection of fillings

Fresh Fruit Platter

THURSDAY

Cheesy Chicken Pasta Bake with Sweetcorn and Salad Sticks

Broccoli, Bean and Cauliflower Bake with Garlic Bread Slice, Salad Sticks and Sweetcorn

Jacket Potatoes served daily with a selection of fillings

Iced Lemon Shortbread

FRIDAY

Fish Fingers with Chips and Peas

Vegetable Nuggets with Chips and Peas

Jacket Potatoes served daily with a selection of fillings

Ice Cream and Fresh Fruit

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